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SUMMARY

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Bulgaria

THE DAIRY INDUSTRY IN THE PEOPLE'S REPUBLIC OF BULGARIA

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THE DAIRY INDUSTRY IN THE PEOPLE'S REPUBLIC OF BULGARIA

Professor Nikola Dimov, Director of the
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One of the specific features of milk-production in Bulgaria which is bound to affect the very structure of the country's dairy industry is the production of cow, sheep and buffalo milk, with the ratios among the three types changing constantly as a result of the growing production of cow milk. Whereas before the war the quantity of sheep milk whose production has a seasonal character accounted for 87 per cent of the total amount of milk processed in the country, this percentage dropped to only 24 in 1961. The milk-processing enterprises of the period prior to the war were small, they had no modern equipment and operated on a seasonal basis. There were a total of 1,159 such small enterprises during this period, 662 of which were in private hands and 497 were co-operative. The average annual capacity of one of these enterprises was 63 tons. The principal dairy products obtained were the yellow cheese, known as kashkaval, and the white brined cheese made from sheep milk.

Immediately after the war all dairy farms were reorganized on a co-operative footing and the supply of milk to the population was taken over by the respective people's councils. A special enterprise called "Mlekokoop" at the Central Union of Co-Operatives became in charge of all milk-processing in the country. The rapid industrialization of the country led to the building of new industrial centres. The need to supply their population with fresh milk and dairy products called for the organization of modern enterprises whose number reached 60 in 1961. All milk-processing enterprises were nationalized during the same year. The establishment of big modern enterprises to deal with the distribution and processing of milk made it possible to increase the variety of dairy products made in the country. The cow milk obtained is processed into butter, yoghurt, curds, certain types of hard Dutch cheeses, and the Cheddar cheese in recent years. The buffalo milk obtained is mixed with cow milk and used in making yoghurt, while sheep milk is used in making Kashkaval, white brined cheese, and Roquefort cheese. In view of the high biological value of the proteins in the milk and of their utilization in the diet of the population, a new type of white brined cheese was created, made of cow milk, which includes the soluble proteins in the milk. The comparatively simple technological processes involved in the production of white brined cheese and Kashkaval make it possible for these two cheeses to be produced by conntries lacking sufficient modern equipment, as well as by countries of a comparatively warmer climate. The training of specialists for the needs of the country's expanding dairy industry is done in three vocational high-schools, one technical college, and two higher institutions of learning. A special Dairy Industry Research Institute was set up to carry out pertinent studies in this field.

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